

2 course set dinner: £25 per person*

3 course set dinner: £30 per person

Starters

- Pea and ham soup
- Mushroom and truffle arancini, tomato fondue
- Grilled squid with chickpea purée, edamame beans and smoked paprika oil

Mains

- Corn fed chicken with leek and mushroom stuffing, purple cauliflower, kale, Parmentier potato and red wine jus
- Fillet of salmon, creamy mash potatoes, pea purée, grilled asparagus and lemon butter sauce
- Roasted winter squash ravioli with rocket pesto, Cajun pumpkin seed and crispy sage

Desserts

- Lemon tart and raspberry compôte
- Sticky toffee pudding, vanilla ice cream
- Fresh cut fruit platter

* 2 course menu can consist of starter and main or main and dessert.

* All prices are in pounds sterling and include VAT at the prevailing rate. A 10% discretionary service charge will be added to your bill.

* Please ensure your server is aware of any allergies.